

Cook Book

Recipes

TESTED AND TRIED.

**COLLECTED BY THE WOMENS AUXILIARY OF THE
Y. M. C. A.**

Woodstock, Ont., 1909.

R. H. CONSTABLE, PRINTER,
over 484 Dundas St., Woodstock.



Shredded Wheat Dishes

A dainty, wholesome, appetizing meal can be prepared with Shredded Wheat Biscuit "in a jiffy." It is ready cooked and ready-to-serve. You can do things with it that are not possible with any other "breakfast food." It is the only serial food made in Biscuit form. Combined with fresh or preserved fruit, or with creamed meats or creamed vegetables, or simply eaten as a breakfast food with milk or cream, it is delicious, nourishing and satisfying.

Shredded Wheat is made of the whole wheat, cleaned, cooked, drawn into fine porous shreds and twice baked. It is the cleanest, purest cereal food made in the world. Recipes for making many wholesome "Shredded Wheat Dishes" will be found in this book.

Shredded Wheat is made in two forms: **Biscuit**, for breakfast or any meal; **Triscuit**, the Shredded Wheat Wafer, eaten as a toast for luncheon or any other meal with butter, cheese or marmalades. Both the Biscuit and Triscuit should be heated in the oven to restore crispness before serving. Our new Cook Book is sent free for the asking.

Made by THE SHREDDED WHEAT COMPANY,
Niagara Falls, N. Y.

Imperial Bank of Canada

Head Office, Toronto.

CAPITAL AUTHORIZED	\$10,000,000
CAPITAL PAID UP.....	5,000,000
REST AND UNDIVIDED PROFITS.....	5,768,000
TOTAL ASSETS NOV. 30th, 08	47,980,000

A general BANKING BUSINESS TRANSACTED.

SAVINGS BANK DEPARTMENT

Special attention given to this department.

Interest allowed on deposits at current rate from date of deposit.

Woodstock Branch,

J. D. HOOD, Manager.

Cook Book

Recipes

TESTED AND TRIED.

**COLLECTED BY THE LADIES AUXILIARY OF THE
Y. M. C. A.**

Woodstock, Ont., 1909.

R. H. CONSTABLE, PRINTER,
over 484 Dundas st., Woodstock.

CAKES

FRENCH CREAM CAKE

Beat 3 eggs and 1 cup of sugar together thoroughly; stir 1 heaping teaspoonful of baking powder into 1½ cups of flour, (sift flour in) stirring all the while in one direction, then add 1 tablespoonful of cream. Bake in two jelly tins (round or square). Split the cakes while hot, and fill in the cream prepared thus:

To 1 pint of sweet milk add 2 tablespoonsfuls of corn starch, 1 beaten egg, ½ cup sugar, stir while cooking (in double boiler) and when hot put in butter size of an egg; flavor the cream with vanilla, lemon or pineapple.

—MRS. H. N. GUSTIN.

IMPERIAL CAKE

1 cup white sugar, ¼ cup butter; ⅔ cup milk; 1 teaspoonful baking powder; 1½ cups raisins and 1½ cups chopped almonds, 2 1-2 cups flour.—MRS. OLIVER.

PRINCE ALBERT CAKE

1 cup sugar, ½ cup butter 2 eggs (the white of one may be kept out for the icing if desired; cup sour milk; teaspoon soda; 1½ cups flour (or 2 cups); cup raisins (chopped); ½ teaspoon ground cloves; ½ teaspoon ground cinnamon. Use a boiled icing of sugar and water, boiled and the white of an egg.—MRS. GEO. PARKER.

JERSEY LILY CAKE

Whites of 4 eggs, cup sugar, ½ cup butter, ½ cup sweet milk, 1¾ cups flour, 2 teaspoons baking powder, cup raisins.

Put part of batter in, lay raisins in layer, put other batter on top. Ice with yellow icing.—MISS A. C. LUND.

PLAIN CAKE

Cup sugar, half cup butter, half cup of milk, 2 teaspoons of baking powder, 2 teaspoons of vanilla, 2 eggs. Flour to thicken. This will make one loaf. Bake in a slow oven 3^o minutes. Ice with white icing.
—M. G. LARKE.

PORK CAKE

One pound fat pork chopped fine, pound of raisins, pound of currants, cup of molasses, cup dark sugar, half pint boiling water, half teaspoon mace, cinnamon, all-spice and cloves; nutmeg; flour to make stiff as a fruit cake.—MRS. BARD.

STANDARD CAKE

Quarter cup butter, two eggs, three quarters of a cup of sugar, one and a half teaspoons baking powder, half cup milk, one and a half teaspoons vanilla, one and a half cups of flour.

Grease sides of cake tin and cover the bottom with a greased paper. Cream butter and sugar in a bowl until sugar is partly melted, add the eggs and beat thoroughly, add milk and continue beating until sugar is dissolved. Sift flour and B. P. into the mixture, add flavoring.
—MRS. M. A. MCKAY.

ONE EGG CAKE.

$\frac{1}{4}$ cup of butter, one-half cup milk, one-half cup sugar, one and one-half cups flour, one egg, two and one-half teaspoons baking powder. Cream the butter, add the sugar gradually and egg well beaten. Mix and sift flour and baking powder, add alternately with milk to the first mixture. Bake 30 minutes in a shallow pan. Spread with chocolate frosting.
MacDonald Hall Recipe.—GRACE SULLIVAN.

WALNUT CAKE

Two eggs, small cup of sugar, one-half cup butter, one-half cup sweet milk, one and three-quarter cups flour, two tea spoons baking powder, one-half cup broken nuts.

—MRS. T. A. F.

CHICAGO WHITE CAKE.

One-half cup butter, one cup milk, two and one-half tea-spoons baking powder, one and one-half cups sugar, two and one-half cups flour, whites of four eggs. Cream butter and sugar, add flour and milk after, and fold in whites of eggs beaten stiff last. Chopped walnuts may be added if wished. Bake in loaf and frost with boiled icing.—MRS. JOHN BUTLER

NANCY HANK CAKE

One and one-half cups sugar, one-half cup butter, three-eggs beaten separately, two cups flour, two teaspoons baking powder, three-quarter cup milk, two squares of Bakers' chocolate melted in one-half cup boiling water. This makes three layers, ice with the marshmallow frosting.

FLOSSIE SCHRYER, Ottawa.

CHOCOLATE NUT CAKE

Cup sugar, one-half cup butter, one-half cup milk, one and three-quarter cups flour, one-half cup unsweetened chocolate grated, three eggs, teaspoon cream tarter, one-half teaspoon soda, cup walnuts. Take the chocolate and add to it two tablespoons gr. sugar, three tablespoons boiling water, stir over a fire until smooth and glossy, then stir into the beaten sugar and butter. Now add to the mixture the eggs well beaten, then milk and flour into which soda and cream of tartar have been thoroughly sifted, lastly nuts. Bake in a moderate oven.—MRS. BULLOCK.

MOCHA CAKES

Make a good jelly cake and when cold cut in small cubes about one inch in size and butter on all sides with the following icing:—one-quarter lb. butter and three-quarter lbs. pulverized sugar, one teaspoon vanilla and one tablespoon of cream, which has been beaten about ten minutes. Then roll each cube of iced cake in almonds which have been browned (without being salted) and rolled (not too fine) with a rolling pin.

EMMA SCHRYER.

SPONGE CAKE

One egg, cup brown sugar, teaspoon of soda in cup of sour cream, one and one-quarter teaspoon of cream of tartar in two cups flour, teaspoon vanilla.—MRS. JENKINS.

SPONGE CAKE

Four eggs beaten separately, one and one-half cups corn-starch, two cups flour, two cups sugar, cup of sweet milk, cup of butter, cup of currants, 5 teaspoonsful baking powder, cream the sugar and butter then add the rest of the ingredients by putting the beaten white of eggs top of flour, then beat all-together lightly.—MRS. D. SCOTT.

PRAIRIE CAKE

One cup molasses, one-half cup brown sugar, half-cup melted butter, teaspoon each of cloves and cinnamon, two teaspoons of soda in one cup of boiling water, two and one-half cups flour, yolks of 4 eggs well beaten and added last. For filling take 10 tablespoons boiling water and two cups of sugar boil until it will hair and pour over the beaten whites of four eggs and one cup of chopped raisins mix and spread over layers and on top.—MRS. GUNN.

MOLASSES CAKE

Two eggs, three-quarter cup of butter, cup of baking molasses, half-cup sour cream, two cups flour, half teaspoon cinnamon, half teaspoon cloves, teaspoon of soda, use a little vanilla if you wish, cup of raisins or dates. Use soft icing.—S. A. SMITH.

LIGHT CAKE

Three-fourths cup sugar, two eggs, cup butter, cup of sweet milk, three teaspoons baking powder, flour.

MRS. A. P. GIBBON.

FRENCH CREAM CAKE

One and one-half cups flour, cup white sugar, two teaspoons baking powder, three eggs, three tablespoons water sift flour and powder, add eggs well beaten with the sugar and water. Bake in layers. One pint sweet milk, three teaspoons corn starch, two eggs, cup of sugar, half cup of melted butter beat all together, stir in milk, cook till thick, split cakes spread cream between and ice.

MRS. H. A. KARN.

NUT LOAF

Four cups sifted flour, three teaspoons baking powder, cup white sugar, half teaspoon salt, dessertspoon of butter, quarter of a lb. chopped walnuts, mix dry all ingredients wet with one and one-half cup sweet milk. Bake in loaf 30 or 40 minutes.—MRS. H. A. KARN.

LUNCH CAKE

Three eggs, half cup of butter, half cup of sweet milk, two teaspoons of baking powder, two cups of flour, cup of stoned raisins rolled in flour before adding to the batter, a whole candied lemon peel cut fine, a little grated nutmeg and bake in a moderate oven.—MRS. J. HENRY BROWN.

CREAM CAKE

Cup of sweet cream, cup of sugar, two eggs, two cups flour, two teaspoons baking powder flavor to taste.

MRS. BEAGLEY.

HERMIT CAKE

Chop fine a lb. dates (stoned), cup of walnuts (shelled) one and one-half cakes lemon peel. Mix one and a half cups of brown sugar, one-half lb. butter (creamed), three eggs, two teaspoons vanilla, two teaspoons lemon, two and a half cups flour (sifted), teaspoon of soda (dissolved in as little water as possible), add well floured fruit and bake in a moderate oven about 40 minutes. This cake can be kept like fruit cake.—MRS. D. K. CLARKE.

DATE CAKE

Two eggs, cup of sugar, cup of butter, three-quarter cup of sour milk, a lb. of dates cut up, teaspoon soda, two cups sifted flour, one-half teaspoon salt, lemon and orange peel to suit taste.—MRS. T. A. FORMAN.

SPANISH BUN

Cup of brown sugar, one-half scant cup of butter, cup of sweet milk, three eggs whites of two for icing, half teaspoon each cinnamon and nutmeg, teaspoon of vanilla, two cups of flour, two teaspoons of baking powder.

ICING

Whites of two eggs beaten very stiff, cup of brown sugar, teaspoon of vanilla beaten together, cover cake after baked and put back in oven to brown. MRS. WALTER HAMILTON.

COFFEE CAKE

Two eggs, cup of sugar, half cup molasses, half cup cold coffee, half cup butter, half teaspoon soda, half teaspoon cloves half teaspoon cinnamon, two cups flour, fruits. MRS. A. LEE.

CHOCOLATE CAKE

One and a half cups of sugar, half a cup of butter, half a cup of milk, one and three-fourths cups of flour, a quarter of a pound of chocolate, three eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda. Scrape the chocolate fine

and add five tablespoonsful of sugar to it. Beat the butter to a cream. Gradually add sugar beating all the while. Add three tablespoons of boiling water to the chocolate and sugar, stir over the fire until smooth then stir into the beaten sugar and butter, add to this mixture the eggs well beaten, then the milk and flour in which the soda and cream of tartar have been thoroughly mixed. Bake twenty minutes in a moderate oven. This will make two sheets. Frost.

MRS. BICKLE.

FRUIT CAKE

One pound butter, one and a half pounds white sugar, two lbs. currants, half lb. lemon peel, quarter lb. orange peel, quarter lb. citron peel, quarter lb. almond nuts, teaspoon gr. mixed spice, teaspoon soda, two teaspoons of cream tartar, ten eggs, two lbs. flour.

MRS. GEO. PARKER.

FRUIT CAKE

Cup of butter, two and a half cups of sugar, half cup molasses, six cups flour, cup sour milk, teaspoon of soda, three eggs, pound raisins, pound currants, quarter lb. citrons, 3 nutmegs, cloves and mace one tablespoon each, half pound nuts.

MRS. EDGINGTON.

WHITE FRUIT CAKE

One lb. flour, lb. butter, lb. white sugar, lb. blanched almonds, two lbs. citron, one grated cocoanut, sixteen eggs (whites,) two teaspoons baking powder, teaspoon extract.

ANNIE MCKINNEY.

FRUIT-CAKE (without eggs.)

Half cup butter, cup sugar (granulated), cup sour milk, 3 cups sifted flour, cup raisins seeded, floured and chopped, cup currants. Essence and peel if desired. Bake in a loaf.

MRS. G. A. ROBB.

CHEAP FRUIT CAKE

5 cups apples cut into dice, $2\frac{1}{2}$ cups molasses, cup butter or lard, cup sour buttermilk, 6 teaspoons soda, pound raisins chopped and floured, pound currants, teaspoon each of nutmeg, cloves, cinnamon and allspice. Cook the apples in molasses till they can be pierced with a straw: then let cool before mixing cake. Flour to make as thick as ordinary fruit cake.

MRS. DICKIE.

THE QUEEN'S FRUIT CAKE

2 pounds of sifted flour, 2 pounds of sifted sugar, pound of raisins stoned and each raisin cut in four pieces, 2 pounds of butter, 18 eggs, half pound of sweet almonds blanched and chopped, half pound citron peel, pound orange and half pound of lemon peel cut very thin, a large nutmeg grated and some mixed spice, 4 pounds of currants.

Put the butter in a basin and work it to a cream, then mix the sugar and spices well, then beat in the eggs, by degrees beat at least for 20 minutes and then stir in the flour, work a little then add the fruit, almonds, etc, mix well together but lightly in very cold weather let the fruit be slightly warmed before adding it to the cake as it is apt to make the cake sad. Half this quantity will make a large cake. It will take from 4 to 5 hours to bake. Line the tin with thick white paper well buttered and set on an asbestos mat to keep from burning at bottom.

MRS. J. B. HALL.

PLAIN FRUIT CAKE

Cup of butter beaten to a cream, one and a half cup sugar, half a cup milk, half cup molasses, three cups flour, three eggs, three teaspoons baking powder, half pound well washed currants and half a pound stoned raisins, spices if preferred.

A. L. P.

II FRUIT CAKE

Six eggs, 1b. raisins, 1b. currants, two cups butter, five cups flour, two cups sugar, two and one-third cups molasses, cloves, cinnamon, vanilla, 4 oz. citron, 2 oz. lemon, two teaspoons of baking powder, cook for three and one half hours very slowly.

— MRS. D. SCOTT.

SULTANA CAKE

Three quarter lb. flour, quarter lb. Sultana raisins, quarter lb. butter, teaspoon essence of lemon, six oz. sugar, two oz. orange peel, two eggs, teaspoon baking powder, milk. Put the flour in a basin and rub the butter carefully into it, add raisins, sugar and orange peel cut in thin strips, the baking powder and essence of lemon mixing all well. Separate the yolks and the whites of the eggs, putting the yolks in a small basin and whites on a plate, beat the yolks and mix with them a teacup of milk and pour this among the ingredients in the basin which should be just wet like a stiff paste. Beat up the whites of eggs until stiff and add last of all. Bake an hour and a half, but the time depends on the heat of the oven.

C. M. WATSON

SHORT BREAD

Four and a half cups flour, two cups unsalted butter, cup brown sugar, very little salt. Roll about quarter of inch thick, bake in a quick oven.

MRS. J. J. BROWN.

SCOTCH SHORT BREAD

Eight cups flour, 1b. butter, half lb. light brown sugar, extract of lemon or almonds, pinch of salt. Sift the flour twice and measure. Scatter flour on baking board, over that the sugar and then the butter broken in bits after it has been softened slightly. Knead and work thoroughly with the hands till all is a smooth mixture. Divide into six pieces, shape each one into a square or round cake. Roll slightly till about three

fourths of an inch thick. Turn bread pans upside down and lay a clean paper on bottom. Slide your cakes onto the paper and bake in a moderate oven until a nice brown. Pinch each cake all around like a pie before cooking. If top is roughened with a fork it looks nice or chopped almonds may be scattered over the top and rolled in slightly. Half lard may be used instead of all butter.

MRS. HASTINGS.

SHORT BREAD

Twelve tablespoons flour, three tablespoons lard, three tablespoons brown sugar, three tablespoons butter, half teaspoon baking powder.

MRS. GEO. DUNCAN.

SHORT BREAD

One lb. flour, half lb. butter, quarter lb. white sugar, one ounce rice flour.

MRS. A. L. MILLER.

SOFT GINGERBREAD

One cup molasses, half cup brown sugar, half cup sour milk and half cup butter or one cup sour cream, two and a half cups flour (scant), half teaspoon soda, large teaspoon baking powder, teaspoon ginger, tablespoon cinnamon, two eggs.

MRS. A. A. STEWART.

SOFT GINGERBREAD

Good cup molasses, half cup butter, half cup sour cream, two eggs, two cups flour, salt and ginger to taste, dessertspoon soda.

A. MCKAY.

SOFT GINGERBREAD (without eggs.)

1st. part—Cup molasses, cup brown sugar, three-quarter cup shortening, cup hot water.

2nd part—three cups flour, two teaspoons soda, two teaspoons mixed spice, two dessertspoons ginger and teaspoon salt. If wanted extra nice put in cup currants. This makes a splendid pudding served with the following pudding sauce:—

Half cup brown sugar, half cup molasses, tablespoon butter tablespoon corn starch, two cups boiling water.

MRS. HOPPER.

COCOA CAKE

One and a half cups brown sugar, half cup butter, two eggs, half cup cocoa, cup sweet milk, two teaspoons vanilla two cups flour, two teaspoons baking powder.

MRS. B. BLAIR.

DATE CHOCOLATE CAKE

For the custard part: Cup of grated chocolate, cup of brown sugar, half a cup of sweet milk, yolk of one egg, teaspoon vanilla. Stir altogether in a granite saucepan cook slowly and set away to cool.

For the cake part: Cup of brown sugar, one half cup of butter, one half cup sweet milk, 2 cups of flour, 2 eggs. Cream the butter, sugar and yolks of eggs, add milk, sifted flour and whites of eggs beaten stiff. Beat altogether and then stir in the custard. Lastly add a teaspoonful of soda dissolved in a little warm water. This makes a large loaf that keeps indefinitely and is worth all the trouble of making it.

The filling: Pound of dates cut fine and spread on top of cake, drop white icing over the dates. MRS. MCALPINE.

CORN STARCH CAKE

Cup of butter, 2 cups of sugar, cup of corn starch; (beat butter and sugar to a cream and add the cornstarch), cup sweet milk, teaspoon cream of tartar, half teaspoon soda, add 2 cups of flour then the whites of 3 eggs well beaten.

MRS. ALBY ROBINSON.

WALNUT LOAF

One egg, cup of granulated sugar, one and a half cups of milk, half teaspoon soda, three and a half cups of flour, four teaspoons of baking powder, cup of chopped walnuts. Let stand twenty minutes to rise then bake. Salt.

MRS. R. G. SAWTELL.

CUSTARD CAKE

Cup sugar, one egg, cup butter, beat to a cream then add cup of sweet milk, teaspoon of soda, two teaspoons of cream of tartar or three of baking powder, two cups flour.

Filling: Grate the rind of one lemon. Beat together cup of sugar, tablespoon water, teaspoon cornstarch with juice of lemon, put in dish and place in hot water until cooked. When cold spread between layers.

MRS. J. J. BRUNKER

LADY BALTIMORE CAKE

$\frac{2}{3}$ cup of butter, 5 eggs, 2 cups of sugar, 4 cups of flour, $\frac{1}{2}$ cup rich milk, 2 level teaspoons of cream of tartar and 1 of soda, cream half the sugar with the butter, beat remaining sugar into the yolks of the eggs, and sift the cream of tartar and soda twice through the flour; beat eggs and sugar together with the butter and sugar, and the milk, slowly; and finally beat in the flour and stiffly beaten whites of the eggs, flavor this mixture with rose, and into the other half beat 1 teaspoonful of ground cinnamon, 1 of cloves, and 1 grated nutmeg, flavor with lemon. Bake in four layer cake pans, two white layers and two spiced layers.

For the filling cut fine one cup of seeded raisins, shred thin half a citron melon, grate one small cocoanut and blanch $\frac{3}{4}$ pounds of almonds, make an ordinary boiled icing and into it beat all these ingredients except the almonds. Put the mixture thickly between the layers, and finish the top layer which should be a white one with sprinkled powdered sugar and the almonds stuck in porcupinewise.

MRS. M. W. N. MC ELHERAN

ANGEL FOOD

$1\frac{1}{2}$ cups of sugar, cup of whites of eggs, cup of flour teaspoon of cream of tartar, teaspoon of flavoring. Sift flour and sugar several times separately, add a little salt and whip eggs to a stiff froth, add sugar and flour.

THOMAS ORGANS



THE FAVORITE EVERYWHERE

He who buys the name "**Thomas**" on an Organ as an ounce of prevention will never regret his purchase.

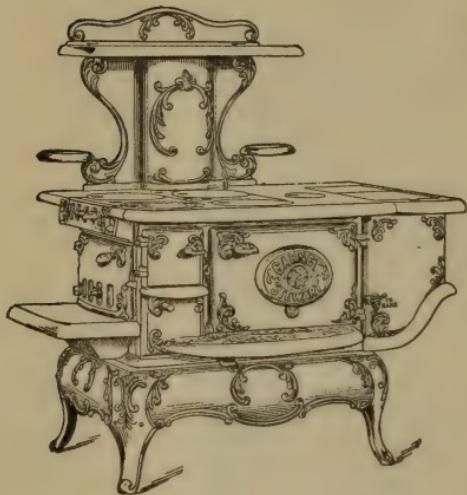
What! Pay for a name! No, not exactly, but in purchasing a Thomas Organ you may secure the protection of a name which through ***Three Quarters of a Century*** has been a guarantee against dissatisfaction wherever it has been found on a Musical Instrument. Send for Catalogues.

Thomas Organ & Piano Co.

WOODSTOCK, ONTARIO.

FOR BEST RESULTS

in using the recipes in this book



Do the Cooking in a
GARNET
Good Cheer
RANGE

We guarantee this Range to be Effective, Economical, and Durable. There are many of them in use in and about Woodstock. Find some neighbor who has one and you will find a well satisfied user.

THE GARNET
 IS OUR LATEST AND
BEST in the RANGE LINE

and we are here to back up our guarantee,

THE JAMES STEWART MF'G Co.
 WOODSTOCK, ONT.

City Agents, { GARDNER & Co.
 McKIGGAN & DAVISON.

Bake 45 minutes in a moderate oven. Put boiling water in dish in oven above cake. This cake is very nice baked in two layers about 20 minutes. Put together with white icing.

MRS. T. C. S.

BLACK LAYER CAKE

2 eggs, $\frac{1}{2}$ cup sugar, cup sugar, cup black strap, tablespoon butter, $2\frac{1}{2}$ cups flour with 1 teaspoon of baking powder, teaspoon ginger, teaspoon mixed spices, teaspoon soda in cup of boiling water. Add water last. Bake in layers.

Filling: Cup sugar, $\frac{1}{2}$ cup milk. Boil well and stir cup chopped raisins. Boil altogether and spread between and on top.

MRS. A. MCINTYRE.

FEATHER CAKE (Layer)

One egg, yolk well beaten, cup granulated sugar, tablespoon of butter, cup sweet milk, white of egg beaten stiff and put in at very last, two cups flour sifted two or three times, two teaspoons baking powder sifted with flour.

MRS. THOS. CLARKSON.

ICE CREAM CAKE

Half cup butter, cup sugar, half cup cornstarch, cup flour, three tablespoons sweet milk, three eggs, two teaspoons baking powder, mix flour, cornstarch and baking powder, cream sugar and butter, then add milk, then flour and cornstarch and baking powder, then break the eggs in on top of flour, then stir altogether nice and light. Bake in layers or as a whole cake.

MRS. D. SCOTT.

LAYER CAKE

Cup sweet milk, cup granulated sugar, half cup butter, two yolks and one white of egg, two teaspoons baking powder, flour to thicken.

MRS. F. L. WOODEN.

BROWN GEORGE CAKE

Two eggs, cup brown sugar, half cup butter, half cup of sour milk, three tablespoons of blackstrap, cup raisins, two cups flour, teaspoon soda, half teaspoon each of cinnamon, cloves and nutmeg. Bake in three layers or as loaf cake.

MRS. PASCOE.

VARIETY CAKE (Layer)

Three eggs, half cup butter, one and a half cup sugar, half cup sweet milk, two teaspoons baking powder, two cups flour. To one-third of the paste add cup of raisins, two teaspoons of cinnamon, quarter teaspoon cloves, half teaspoon of nutmeg.

MRS. D. SCOTT.

CREAM LAYER CAKE

For Cake—3 eggs, cup white sugar, half cup sweet milk, (scant) half cup butter (creamed) one and one half cups sifted flour, 2 teaspoons baking powder.

Cream filling between layer.

Pint new milk, one well beaten egg, tablespoon corn starch rubbed smooth in the beaten eggs and thinned with half cup of the new milk, piece of butter size of a walnut, two tablespoons sugar. Boil milk, blend other ingredients together and add, stirring till all thickens. Spread on the cake layer or layers while warm and leave to cool. Any good soft icing will do for a finish to the top layer.

MRS. D. K. CLARKE

FRUIT LAYER CAKE

3 eggs, half cup butter, cup brown sugar, cup raisins (chopped), cup currants, half cup sour milk, teaspoon soda, two cups flour, teaspoon cinnamon, teaspoon cloves. Bake in layer cake tins and put between the layers, and on top, thick white boiled icing.

MRS. JAMES G. WALLACE.

JELLY CAKE

Four eggs, yolks and whites beaten separately; cup of sugar, butter size of an egg, small teaspoon soda dissolved in three teaspoons milk, one and a half cups flour, large teaspoon cream tartar sifted through the flour. MRS. A. P. GIBBON.

JELLY ROLL

Beat three eggs, scant cup sugar, teaspoon butter, scant cup sifted flour, teaspoon baking powder, beat thoroughly. Spread thin on baking pan and bake quickly. Turn out on clean cloth, spread with jam or jelly and roll at once.

MRS. A. A. STEWART.

APPLE SAUCE CAKE

Four and a half cups apple sauce (unsweetened), four teaspoons soda in apple sauce, two cups granulated sugar, cup shortening, two teaspoons cinnamon, half teaspoon cloves, a little nutmeg, tablespoon vanilla, 5c orange peel, two cups chopped raisins, four cups flour (measure after sifting.) Bake slowly in moderate oven,

MRS. M. J. BROPHY.

APPLE SAUCE CAKE

Large cup apple sauce, small cup brown sugar, quarter of a cup of butter, teaspoon mixed spice, teaspoon baking soda in cold water, cup currants, flour to make a real stiff batter. Very good.

M. M. BLAIR

CHERRY CAKE

Half cup of butter, cup of brown sugar, two eggs, cup of canned cherries, one and a half tablespoons of sour milk, teaspoon of baking soda, one and a half cups of flour. Bake in tins. Ice to taste.

A. M. BLACKBURN.

RASPBERRY CAKE

One cup sugar, teaspoon soda, 3-4 cup butter, teaspoon of cinnamon, three eggs, half a nutmeg, cup canned raspberries, 2 cups flour. Bake cake in 3 layers. MRS. HASTINGS.

John White Co. LIM- ITED

IMPORTERS OF

Dry Goods,
Millinery,
Mantles,
Furs,
Carpets,
Curtains,
House Furnishings
Men's Clothing and Furnishings,
Small Wares, etc.

Special attention given to trousseaus and mourning orders.

Agents for the famous Standard Patterns also that popular fashion journal "The Designer."

The JOHN WHITE CO., Limited.

STRAWBERRY CAKE

Two eggs, half cup butter, cup brown sugar, two tablespoons sour milk, teaspoon soda, cup strawberries, one cup and a half flour, teaspoon cinnamon, half teaspoon nutmeg.

MRS. M. E. SHERWOOD.

JOHNNY CAKE

Cup of cream, one and a half cup of buttermilk, three cups of cornmeal, one and a half cups of flour, salt, soda, two eggs, two-third cup of sugar.

LOU NANCEKIVELL.

JOHNNY CAKE

One egg, one cup sugar, one tablespoon lard or butter, a little salt, one cup sour or buttermilk, one teaspoon soda, one and a half cups cornmeal, half cup flour. Bake in hot oven.

MRS. MEARNS.

DOUGHNUTS

Tea cup sugar, half cup sweet milk, two eggs, three tablespoons melted butter, half teaspoon soda, spice with cinnamon and nutmeg.

MISS McDONALD.

DOUGHNUTS

Two eggs well beaten, one and a half cups sugar, beat together; 2 cups sour milk or buttermilk, teaspoon soda, teaspoon baking powder, half nutmeg, five tablespoons melted lard, part of flour in before lard; mix as soft as can be handled. This makes 100.

MRS. HUBBARD.

FRIED CAKES

Four potatoes the size of an egg, mashed, one and one-half cup brown sugar, butter size of a walnut, two eggs, half cup sweet milk, pinch of salt, four teaspoons baking powder, sifted thoroughly with the flour; mixed as soft as can be handled.

MRS. C. KEMP.

RELIABLE DRY GOODS

CAMPBELL BROS

35 Departments Serving you Like 35 Stores.

Each one under Expert Management and supplying
the Best Dry Goods and Housefurnishings
produced in the world's markets.

At your Service Constantly

Dress Goods
Suitings
Velveteens
Waistings
Hosiery
Gloves
Corsets
Supporters
Laces
Embroideries
Trimmings
Fancy Collars
Belts
Buttons
Blankets
Bedspreads
Flannels
Towels

Millinery
Flowers, Feathers
Children's Bonnets
Mantles
Raincoats
Wrappers
White Underwear
Knitted Underwear
Carpets
Rugs
Lace Curtains
Portiere Curtains
Linoleums
Oil Cloth
Sheetings
White and Factory Cottons
Linens
Towellings

We solicit your orders solely on the merit of the goods
and service.

CAMPBELL BROS.

Direct Importers, Manufacturers and Merchants.
451 Dundas St., Woodstock

Cookies and Macaroons

OATMEAL COOKIES

2 cups flour, 2 cups oatmeal, cup brown sugar, half cup butter, half cup lard or dripping, half cup cream, half teaspoon of soda. Roll thin and cut in squares, spread dates between.

One lb. of dates, half cup of sugar and a small quantity of water also a little vinegar, cook slowly. This is the filling for the above.

MRS. ODLUM.

OATMEAL COOKIES

3 cups flour, 3 cups oatmeal, 6 tablespoons brown sugar, 6 tablespoons lard, mix quarter of a teaspoon of soda in about 1 cup of boiling water. Add a pinch of salt and thoroughly mix.

MISS BIGGINS.

OATMEAL COOKIES

2 cups fine oatmeal, cup flour, cup brown sugar, cup of shortening, half teaspoon of soda, just enough sour milk to roll out well. Cut in squares.

MRS. MCCLENEGHAN.

THANKSGIVING COOKIES

Four eggs well beaten; two cups of sugar; one cup of butter. The three ingredients are creamed very light and smooth, lemon to flavor, and two heaping teaspoons baking powder, to four cups of flour, sifted.

MRS. A. C. MILLER.

DROP COOKIES

Cup of sugar, cup of butter, 2 eggs. $\frac{1}{4}$ cup milk, cup currants, teaspoon of vanilla, 3 teaspoons baking powder. Flour to thicken so as to drop on the pan with a fork.

MRS. T. A. F.

DATE COOKIES

3 eggs, $1\frac{1}{2}$ cup sugar, scant cup of butter, 3 cups flour, pound of dates, teaspoon of soda dissolved in tablespoon of water, teaspoon of cinnamon, $\frac{1}{2}$ teaspoon cloves, little nutmeg. Drop by teaspoons and bake in a moderate oven.

MRS. A. W. STONE

LEMON COOKIES

4 cts. worth of ammonia powder, 5 cents worth oil of lemon, 3 eggs, cup of sugar, cup lard, cup of milk, a little salt. Flour enough to handle. Place ammonia in cup of milk over night or two 2 hrs.

MRS. A. MCINTYRE

COOKIES WITHOUT EGGS

Cup butter, cup B. sugar, teaspoon soda, 2 teaspoons cream of tartar, $\frac{1}{2}$ cup water, salt. Flour to roll thin.

MRS. R. G. SAWTELL

MOTHER'S COOKIES

2 eggs, a piece of butter size of an egg, cup of sugar level teaspoon soda. Flour to roll very thin. These keep best under lock and key.

MRS. HOPPER

GINGER SNAPS

Cup brown sugar, 2 cups molasses, cup butter or lard, 2 teaspoons soda (dissolved in hot water), 2 tsps ginger, 3 pints of flour to start with, rub shortening and sugar together into flour add enough more to roll very smooth and thin—bake quickly.

MISS. WRIGHT

The Traders Bank of Canada.

Incorporated 1885.

Head Office Toronto

Capital.....	\$5,000,000
Capital paid up.....	4,350,000
Rest	2,000,000

WOODSTOCK BRANCH OXFORD COUNTY BRANCHES:

WOODSTOCK, INGERSOLL, TAVISTOCK, TILLSONBURG, EMBRO,
THAMESFORD, BROWNSVILLE, NORWICH, and OTTERVILLE.

A General Banking business transacted. Special attention given to
farmers' business.

SAVINGS BANK DEPARTMENT

Deposits of one dollar and upwards received at the highest current
rates from the date of deposit.

We solicit your account and invite you to a personal interview. No
formalities or delays.

THE BANK FOR THE PEOPLE.

H. W. BODMAN,

Manager, Woodstock Branch.

GINGER COOKIES

One egg well beaten, one half cup brown sugar, one dessert spoon ginger, butter size of an egg, one cup black strap, two and a half tablespoons vinegar well boiled— one teaspoon soda in enough flour to roll out.

MRS. A. MC INTYRE

GINGER SNAPS

One cup of butter, two cups of molasses, one spoonful soda, one spoonful of cloves, ground, one spoonful cinnamon, quarter cup of sugar, one spoonful of ginger. Let come to a boil. Let it get cold then thicken with flour.

MRS. M. A. MCKAY

MACAROONS

White of three eggs beaten to a stiff froth, add one cup of fruit sugar, beat over steam 15 minutes, take off and add one tablespoon corn starch, teaspoonful of vanilla; half teaspoon of lemon juice, 2 cups of prepared cocoanut, mix all. Bake in a very slow oven 15 minutes, drop on greased paper with teaspoon.

MRS. G. ELLIOTT.

OATMEAL MACAROONS

One tablespoon butter, one cup sugar, 2 eggs, one teaspoonful vanilla, 2 cups rolled oats, two teaspoons of baking powder, a pinch of salt. Drop with teaspoon on a buttered tin and bake in a quick oven.

MRS. HOPPER.

NUT MACAROONS

White of 1 egg, cup of peanuts, cup brown sugar, half teaspoon salt; beat white of egg until light and add, gradually, beating constantly, sugar, fold in nut meats, finely chopped and sprinkled with salt, drop from tip of spoon one inch apart, on an unbuttered sheet, and bake in a moderate oven until delicate-ly browned.

McDONALD HALL RECIPE.

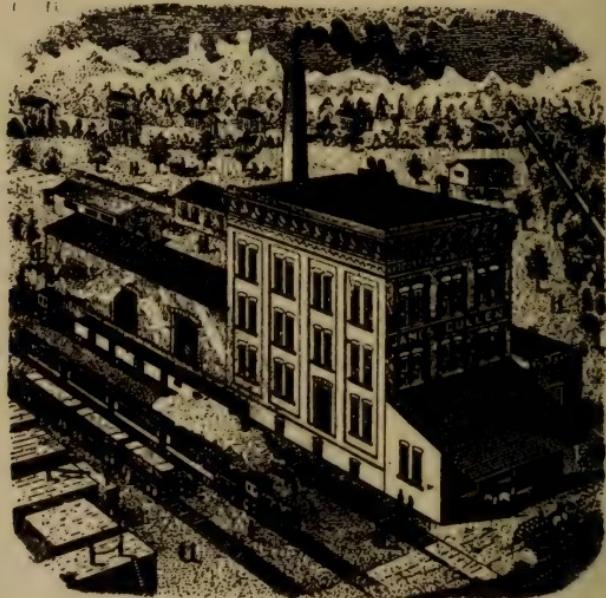
CITY OF WOODSTOCK

Woodstock is a city of 10,000 people,
and the quality of its flour is
guaranteed by the "King Edward VII" brand.

WHEAT FLOUR

"KING EDWARD VII"

The difference in taste
of wheat flour
is due to the
kind of wheat used.

**"KING EDWARD VII" FLOUR**

IS MADE BY BLENDING, MANITOBA AND WINTER WHEATS,
TO GIVE IT THAT RICH, FLAVOR ONLY FOUND IN THE BREAD AND PASTRY
MADE FROM THIS PARTICULAR BRAND OF FLOUR,

MADE IN CANADA

IN THE

City of Woodstock, Ont.

NUT AND RAISIN ROCKS

Cream well 1 cup butter, cup sugar. Beat well and add eggs. 3 cups of flour. $1\frac{1}{2}$ teaspoons baking powder. This will make a very stiff batter, to which add flavoring, and one large cup of almonds, and raisins chopped. Drop by teaspoonful in a greased pan about three inches apart, and bake in a quick oven.

MRS. JAMES G. WALLACE

ROCKS

2 cups sugar, scant cup butter, $1\frac{1}{2}$ cups seeded raisins, chopped; 3 cups flour, 3 eggs, salt, teaspoon of soda dissolved in hot water, 2 tablespoons sweet milk, teaspoon of cinnamon or some essence, pound of English walnuts chopped fine. Drop on inverted tins with a teaspoon two inches apart.

MRS. DICKIE

ROCKS

2 eggs, cup white sugar, cup butter, cup of currants, cup of chopped walnuts, $3\frac{1}{2}$ cups flour, 2 teaspoons baking powder or $\frac{1}{2}$ teaspoon soda. Mix thoroughly. Work into pyramids with hands and do not put too close in pan.

MRS. ODLUM

CRISP OAT CAKES

2 cups oatmeal, cup of flour, cup of brown sugar, $\frac{1}{2}$ cup of butter or more if desired, very rich; teaspoon baking soda, $1\frac{1}{2}$ teaspoon cream of tartar, pinch of salt, 2 eggs and enough sour cream or milk to mix to a paste, roll thin cut in biscuits and bake in a brisk oven, "this is good."

S. A. SMITH

DROP CAKES

2 eggs, cup of butter and lard mixed, cup sugar, half cup raisins, teaspoon baking powder, 2 tablespoons sweet milk, half cup lemon peel, 2 cups of walnuts chopped fine. Flour to make stiff. Drop on buttered pan.

MRS. LINTON

OATMEAL CAKES

Three eggs, one and a half cups brown sugar, cup of lard, teaspoon soda, pint oatmeal, pinch salt, flour to roll.

MRS. A. P. GIBBON.
CHEESE CAKES

One pound flour, 2 ounces of butter, make a paste and cut in rounds, 6 ounces of butter, quarter pound sugar, 6 ounces flour, 2 eggs, half teaspoon baking powder, half teaspoon essence of lemon. Add milk if needed, warm a basin, beat the butter and sugar to a cream, drop the eggs in one by one, then the essence of lemon, then the flour with baking powder. Cover the tins with paste, put in a little of the mixture, cut strips of paste. Bake quarter of an hour. This makes one dozen.

C. M. WATSON.

HERMITS

One cup butter, (or lard and butter), 3 eggs, two cups sugar, (one cup white, one cup brown), 1 teaspoon (level) soda dissolved in 2 tablespoons sweet milk, teaspoon cream tartar, half large cup seeded raisins, half large cup currants, quarter of a lb. of walnuts (chopped), teaspoon cinnamon, teaspoon cloves, mix very soft like cookies, 3 cups flour, drop with small spoon and bake in hot oven.

M. MILNER.

CHOCOLATE WAFERS

Cup brown sugar, cup granulated sugar, cup butter, one egg, cup grated chocolate, teaspoon vanilla, and about one and a half cups sifted flour or enough to make stiff. Roll very thin, cut and bake in a quick oven. They should be in the oven but a few moments.

MISS STANLEY.

NUT KISSES

Whites of two eggs, half cup granulated sugar, half lb. chopped dates, half lb. chopped walnuts, add cocoanut (shredded) to thicken them. Drop on buttered pan with small spoon and bake.

MRS. G. W. PRICE.

COCOANUT PUFFS

Whites 3 eggs, small cup sugar, teaspoon soda, beat eggs stiff and throw in sugar and corn starch, put on in double boiler and stir for 15 minutes. Make stiff with cocoanut. Drop on buttered paper, bake in good warm oven.

A. MCKAY.

TRILBYS

Cup brown sugar, cup butter, teaspoon soda, half cup of sour milk, 2 cups flour, 2 cups oatmeal, roll very thin and place together with the following filling.

For the Filling.

Stew one lb. dates with $\frac{3}{4}$ cup sugar and enough water to cover, cut out the cookies and place 2 together with the filling between and then bake.

MRS. J. W. KIRKPATRICK.

MADE IN CANADA

TRY

IT. **QUICK-NAPTHA**

5c.

A

BAR

MADE IN CANADA

RICHARDS' PURE SOAP CO.

ICINGS

BOILED ICING

Cup granulated sugar, 4 tablespoons water, boil until it strings. Beat with the white of an egg, add flavoring, nuts, cocoanut, chocolate or candies.

MRS. F. L. WOODEN.

ALMOND ICING

Half pound of ground almonds with an ounce of rose water mixed to a paste. Add a lb. of sifted sugar, the whites of 4 eggs beaten to a froth. Mix all well together and spread evenly on tops of cakes. Dry in screen before fire. The cakes must be partly cold before putting icing on.

MRS. J.B. HALL.

MARSHMALLOW FROSTING

One cup brown sugar, one cup white sugar, dessertspoon of vinegar and add a little water to keep from burning. Boil till it forms a soft ball in water then beat in the beaten whites of two eggs and about 8 marshmallows. Beat over hot water till dissolved. Put on when cake is cold.

CHOCOLATE FILLING

Cup cold water, cup white sugar, two teaspoons corn starch, two teaspoons chocolate, one teaspoon vanilla, cook until thick.

MRS. McALPINE.

FIG FILLING

Cut one and a quarter pounds figs very fine, boil till smooth in enough water to cover them, add two ounces of sugar and the juice of one lemon.

MISS BICKLE.

MELON FILLING

Yolk of one egg, quarter of a cup of sugar, tablespoon of butter, two tablespoons cornstarch, two tablespoons hot water, grated rind and juice of one lemon.

MRS. M. A. MCKAY.

FROSTING OR FILLING FOR CAKE

One Northern Spy apple grated, white of one egg, cup of granulated sugar, beat altogether 20 minutes. MRS. LINTON.

HOT CHOCOLATE SAUCE (to be served with ice cream)

Boil together for 5 minutes one cup water and half cup of white sugar, add 5 tablespoons of grated chocolate that has been rubbed smooth in a gill of milk, and a tablespoon of arrow root dissolved in half gill (4 tablespoons) cold water. Boil together 5 minutes stirring steadily. Add a pinch of cinnamon, a teaspoon of vanilla and serve.

AUDREY FRITH.

'Phone 209.'

535 1-2 Dundas St.

R. H. POND

Fine Worsted Tweeds and Trouserings.

Ladies' Dress Goods sponged, repaired and pressing done on shortest notice.

WHEN YOU THINK OF PURCHASING

A SEWING MACHINE

TRY A

SINGER

everywhere recognized as the best. Especially adapted for family sewing. More Singers sold than all other machines combined. We will be pleased to show you the Singer at their store, 476 Dundas St., 5 doors west of Post Office.

F. W. BURGESS,
Local Agent, Woodstock.

PIES

CRANBERRY PIE

Cup of cranberries (cut crosswise and rinse out seeds), $\frac{1}{2}$ cup raisins, small cup sugar, tablespoon flour, $\frac{1}{2}$ cup boiling water, teaspoon of vanilla. Bring raisins to boiling point in half cup boiling water. Wet flour, stir it in the raisins, sugar, flavor and pour over cranberries. This makes one large pie.

MRS. GEO. PARKER

PUMPKIN PIES

4 eggs, $1\frac{1}{2}$ cups of sugar, nutmeg and salt, quart of pumpkin, quart of milk, 2 heaping tablespoons of flour, teaspoon of soda. Wet the soda and flour in a little of the milk and add to mixture just before putting in pies.

MRS. JOHN NANCEKIVELL

LEMON PIE

Juice and grated rind of one lemon, cup of granulated sugar, yolks of two eggs, $\frac{1}{2}$ tablespoon cornstarch (almost heaping,) mix together and add cup of boiling water and boil till thick. Bake crust first, add filling and frost with whites of eggs.

MRS. E. J. COLE

LEMON PIE

Grate the rind and squeeze the juice of one lemon, then add one tablespoon of cornstarch, one cup boiling water, one cup of sugar, three tablespoons of cold water, butter the size of a walnut, yolks of two eggs. After it is baked beat the whites of the eggs, to a froth mix 4 tablespoons of sugar, cover the pie and put in the oven a few minutes.

MRS. JOHN EDE

An Up to Date School

Our Record for the past year is unparalleled in the history of this institution.

EVERY COMPETENT

Graduate Assisted

TO A GOOD

Money Making Position

We have helped Scores of others

Let us Help You.

TEACHING INDIVIDUAL.

Consequently you may commence
at any time.

You are cordially invited to call and investigate, or write for particulars now.

Woodstock Business College Limited.

A. P. GIBBON, Principal.

CREAM PIES (For two pies)

2 cups of sweet milk, level cup of sugar, 2 heaping tablespoons of cornstarch, butter half the size of an egg, 3 eggs, the yolks beaten one at a time in the custard while it is hot, the whites well beaten and sweetened with white sugar. Spread over the pies and brown in oven. Large teaspoon of vanilla after custard is cooked.

LOU NANCEKIVELL

CREAM OR COCOANUT PIE

2 eggs. $\frac{2}{3}$ cup of sugar, heaping tablespoon flour, beat yolks; sugar and flour light; add 2 tablespoons cocoanut. Put pint of milk on stove and when boiling stir in the above mixture.

Put this in a pie crust (which has been baked) put sugar in the whites, beat stiff and put on top. Sprinkle cocoanut over and brown. Leaving out cocoanut makes a cream pie.

This is very good as a pudding without crust.

MRS. HOPPER

APPLE PIE

Pare and slice apples in a pie plate without an under crust; season with nutmeg and cinnamon; for a large pie, put a cup of sugar; add a little water and bits of butter on top of it; cover with paste, brushing the top with a little cream. This pie can be takeu up with a silver shovel to look as nice as pie with an under crust and much more palatable.

MRS. M. M,

MINCE MEAT

2 lbs. beef tongue (fresh), 1 lb. suet, 3 lbs. currants, 3 lbs. raisins, 2 lbs. sugar 4 lemons grate the rinds, half ounce each of ground allspice, cinnamon and cloves. H.M.

In the
FURNITURE
 LINE

What are the three vital
 points in a successful
Furniture Purchase?

ANSWER:

Absolute Reliability, Low
 Price and Good Assortments.

One or even two of these are not enough.

COLES' First and foremost consideration is **QUALITY**—
 and through advantageous buying you are sure of easy prices. For
 variety that ensures a satisfactory choice our store has no equal in
 Oxford County.

We quote one of our
 Attractive Values
THIS HARDSOME TABLE

(Like Cut) made of solid quarter cut
 oak, strongly made and gracefully de-
 signed and well polished, for



\$2.50

Ask for Trading Stamps at Grocery Counter.

E. J. COLES Co,

Cash Traders.

Opposite Post Office, Woodstock.

PUDDINGS

SUET PUDDING

Cup of suet rubbed into 2 cups of flour, cup sour milk, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup brown sugar, cup each of raisins and currants, teaspoon of soda. Salt and spices to taste.

MRS. PASCOE

SUET AND APPLE PUDDING

$1\frac{1}{2}$ cups suet, cup white sugar, teaspoon of soda, 2 teaspoons of cream of tartar, salt, two eggs. Steam three hours.

MRS. A. C. M.

APPLE TAPIOCA PUDDING

Soak cup of tapioca in quart of water over night, boil until clear, peel and cut thin three medium sized apples, cook till soft, mix the apples and tapioca together and three tablespoons brown sugar, flavor with vanilla to taste. Bake in moderate oven two or three hours, stirring often. Don't let it harden on top. It may be necessary to add more water when tapioca is cooking. Serve with sweetened whipped cream.

FEATHER PUDDING

Cup soda crackers pounded and sifted very fine, cup of flour, scant cup of sugar, heaping tablespoon butter, cup milk, 1 egg well beaten, teaspoon baking powder, sifted in flour. Eaten with cream, or sauce.

MRS. J. HARRISON

DUTCH PUDDING

Pint of flour, half teaspoon salt, 2 teaspoons baking powder, sifted together, $\frac{1}{4}$ cup of butter rubbed into flour, 1 egg well beaten, one and a half pints milk, 6 tablespoons sugar, 4 apples, peeled and sliced; put apples into batter in rows, put half of sugar (3 tablespoons on top). Bake in square pie tins. Eat with cream of pudding sauce.

MRS. A. A. STEWART

T. W. GRAY

YEAR 1889

We commenced our Dry Goods Business in Woodstock in the year 1889, with the motto.

"Sell only good Goods, and at fair prices." This motto or policy of 20 years ago we have lived up to and still use. We sell only good goods and our prices are fair. We have improved our store equipment from time to time, and we are carrying better goods.

YEAR 1909

The motto of 1889 is still our motto. It has made our store popular for twenty years and it will make it still more so during the year 1909. We are at all times looking for better dry goods of the most up-to-date and fashionable kinds. Our specialties are:

Wash goods	Dress Goods	Hosiery and
Cottons	Silks	Gloves
Linens	Ladies' Skirts	Corsets
Blankets	Ladies' waists	White wear
Furs	Ladies' Coats	Neck wear
Millinery	Girls' Coats	Belts, etc.

T. W. GRAY.

SNOW PUDDING

Add to 1 pint of boiling water 3 tablespoons of cornstarch a pinch of salt, take from stove and stir in quickly whites of 3 eggs beaten stiff, empty into a flat dish to cool.

Sauce for above.

Yolks 3 eggs (beat), 3-4 cups sugar, tablespoon of cornstarch, stir this into two and a half cups of boiling milk, adding lemon or vanilla and let cool.

F. E. PAINE.

MARMALADE PUDDING

One pint of bread crumbs, cup suet, three eggs, cup brown sugar, little salt, half cup flour, four tablespoons orange marmalade. Put in a buttered bowl and steam three hours.

MRS. JAS. HOARE.

APPLE DUMPLINGS

Make a dough as for biscuits using this recipe—

One cup flour, a little salt, teaspoon baking powder, tablespoon butter, add enough milk to roll out, divide in 4 parts and after rolling out put 1 peach or apple in each part, pinch together and drop into this syrup which has been previously made.

Syrup—Half cup sugar, 1-3 cup butter, 2 cups hot water, boil. In this drop the dumplings, pinched end down and bake 20 minutes.

MRS. E. C. FIELD.

ORANGE CUSTARD

Two cups orange juice, cup sugar, yolks of six eggs, one tablespoon butter, heat juice, add sugar and yolks when thick, add butter, cook in double boiler until thick like custard, put in custard cups with whipped cream on top.

MRS. H. DONAGHUE.

RICE TO BOIL

To boil rice dry and light requires a little care. Wash the rice, put into plenty of boiling water salted a little, let boil quarter of an hour then drain through collander, pour cold

water over and drain again, return to pan, put lid closely on, and steam for a quarter of an hour on slow fire.

J. M. DUNLOP.

CITRON MARMALADE

Peel off skin and take seeds out, cut up fine and to each 1b. of fruit add one lb. of sugar, grated rind and juice of 1 lemon, 1b. of Chinese ginger to 6 lbs. of fruit or if ground ginger is used half teaspoon to each lb. boil to smooth jam in water.

MRS McMULLEN, Knox Church Manse.

ORANGE MARMALADE

Dozen bitter oranges, half dozen sweet oranges, 4 lemons, to each lb. of whole fruit add one and a quarter lb. sugar, water.

Mode—Wash the fruit and rub with a rough cloth, peel the oranges very thin as you would an apple being careful not to use any of the white pith, cut the peeling into very thin chips, put these chips on the fire with three large cups of cold water and boil slowly till tender, say 45 minutes adding more hot water if necessary. Remove all the skin from the fruit, break up the pulp and put on the fire with 8 cups cold water to boil gently for half an hour, strain through a jelly bag. Put all this liquid, the chips and water in which they were boiled and sugar on and boil 20 minutes or until it jellies.

MISS DUNLOP.

GEO. PARKER,

THE MAPLE LEAF GROCERY
Corner Dundas and Wellington Streets.
'Phone 103.

Fruits in season.

Try our 25c. Tea.

Woodroofe & Son

OPTICIANS

Our many years experience and our large stock of lenses and frames enable us to give satisfaction to those who are troubled with their eyes.

We use the "**Faultless Lense**" the highest grade lense sold today.

Our double vision glasses are comfortable.

A special feature of our optical department is the **Handy Shur-On** eyeglasses. We are using them almost exclusively on account of the satisfaction they give, being neat, comfortable and sure to stay on.

A. J. Gahagan

Woodstock Footwear Store
(Next to Grafton's.)

Reliable Footwear

Our Women's Shoes at 2.00, 2.75, and 2.50 are extra good value and contain the same style as the high priced Footwear.

Our stock of Men's Shoes is complete and prices right.

MEATS

KROMESKIES

Half pint minced cold meat, teaspoon chopped parsley, saltspoon salt, dash of pepper, yolk of one egg. Take thin pieces of bacon and form into pillows by rolling the bacon around one dessertspoon of the minced meat. Fry in hot lard.

Batter

Half cup water, 2 eggs beaten separately, add just a little water to beat the yolks and add the stiffly beaten whites, two tablespoons flour. Dip the Kromeskies in the batter with spoon and drop in hot lard and fry a golden brown.

Notes taken from Mrs. Joy's cooking class by

MRS. MALCOLM DOUGLAS.

HUNTERS' BEEF.

3 oz. salt peter, 3 oz. brown sugar, oz. ground cloves, half oz. allspice, 1 nutmeg, 3 handfuls coarse salt, 2 tablespoons of black pepper, mix together, rub well every day for three weeks into the round of beef, bind up tightly, cover top with suet, a thick paste of flour and water. Bake in a good oven, giving a quarter of an hour to every lb. This quantity is for 28 lbs.

MRS. W. M. HERSEE.

ROAST TENDERLOIN

Take 3 large tenderloins, gash lengthwise several times taking care not to cut entirely through. Lay out flat and cover with the following dressing—1 quart of breadcrumbs (not dry) season with salt, pepper and summer savory to taste. Add some finely chopped onion, and mix thoroughly through the crumbs, about half cup melted butter. Roll up into rolls, fasten firmly with skewers and cord and roast.

MRS. JAMES G. WALLACE.

GRAFTON & Co.

LIMITED.

Boys Clothing

SPECIALISTS,

We employ the Highest Paid Juvenile Clothing Designers in all Canada. All our boys and children's clothing are made by skilled experts. The very **LATEST Designs are to be found here** at least a year ahead of their general appearance elsewhere. Add to all these advantages the fact that when you

Buy Clothing at Graftons

YOU BUY

Straight from the Makers

themselves, **and save all the middleman's profits which other dealers are compelled to charge.**

Boys' 2 garment Suits	1.00 to 5.00
Boys' 3 Garment Suits	2.50 to 8.50
Special double seat and knee knickers, size 22 to 28,	50 cts
Special double seat and knee knickers.....	65 cts

GRAFTON & Co.

Canada's foremost Clothiers.

FACTORIES

Dundas, Brantford, Hamilton,
Woodstock branch, 434 to
438 Dundas St.

S. M- DUNLOP, M'gr.

STORES

Hamilton, London, Peter-
borough, Owen Sound,
Woodstock, Dundas,
Brantford.

STEAMED SAUSAGE WITH ONION SAUCE

Steam sausages for one hour and a half. Make a cream sauce of flour and butter added to a pint of milk or cream. Slice the onions and cook for half an hour. Add these to the sauce. Place the cooked sausages on a dish and pour over them the sauce.

D. BRIND

BEEF LOAF

Pound lean beef (chopped fine), $\frac{1}{8}$ teaspoon of pepper, teaspoon salt, 1 egg, teaspoon of grated onion, 2 tablespoons dripping, tablespoon chopped parsley. Beat egg slightly. Add other ingredients (except the dripping.) Mix thoroughly. Form into roll 6 inches long. Melt dripping, put in meat, bake 30 minutes in a moderate oven. Baste every 10 minutes. Keep warm while making gravy.

Gravy.

Add 2 tablespoons of flour to dripping, stir until smooth and frothy. Add 1 cup of warm water, stir over fire until it thickens and boils. Season with 2 teaspoons of salt and a little pepper.

Note—Strained tomatoes may be used in place of part water.

BELLE BAIN.

PLANKED FISH

For this select any white fleshed fish, a plank to fit oven at least an inch thick of hard wood. Rub the board with salt and make it hot, put the fish, skin side down, fold in thin parts dust with salt and pepper, let oven be hot at first then cook slowly for thirty minutes, have ready creamed potatoes and garnish fish with them, using pastry bag if you have it, garnish with sprigs of parsley, cuts of lemon, send to table at once (on plank.)

MRS. WEST.

Hold fast to that
which is good,
give McHARDY
a trial and en-
joy yourself.
484 Dundas St.
The place to get
good stuff.



It is important when setting your table that the

Silver, Cutlery and Cut Glass

Should be the finest quality.

Goods bearing the stamp J. L. Wilson may
always be relied upon as the best obtainable
for the price. Ask to see them.

J. L. WILSON,
JEWELLER AND OPTICIAN

The Post Office is Opposite.

WOODSTOCK.

CITY MEAT MARKET

J. R. BICKLE,

DEALER IN ALL KINDS OF

FRESH MEATS,

508 Dundas St., Woodstock, Ont.

Phone, 330.

VEAL PATTI

3 lbs. raw leg of veal chopped fine and rub through fingers till free from gristle. Tablespoon salt, tablespoon black pepper, 8 tablespoons pounded crackers, 3 tablespoons cream, 1 tablespoon butter, 1 nutmeg grated, 2 eggs mould into a loaf, put in a pan with half a cup of water, dust cracker crumbs on top and small pieces of butter. Bake 2 hours in moderate oven and brown nicely.

MISS DUNLOP.

COLD ROAST BEEF.

(A made over dish.)

Cover the bottom of a pudding dish with the meat sliced in small pieces. Season with salt, pepper and half an onion, cover well with gravy. Then cover with potatoes which have been cut in dice and boiled for a few minutes, sprinkle with flour and dot a few small pieces of butter over it. Bake for 3-4 of an hour.

MISS HOOD.

BAKED FISH

Half cup bread crumbs, half cup cracker crumbs, 1-4 cup melted butter, 1-4 teaspoon salt, 1-8 teaspoon pepper, few drops onion juice, teaspoon each of chopped parsley, capers and pickles, 1-4 cup hot water. After fish is dressed and skewered, cut slashes equal distance both sides of fish and insert pieces of fat fresh pork. Baste often, serve whole, garnish with parsley and slices of lemon.

MRS. B. BLAIR.

SALMON LOAF

Can salmon, 3 eggs, 4 tablespoons melted butter, half cup fine bread crumbs, salt and pepper to taste. Chop the salmon fine then rub in butter until smooth. Put bread crumbs in the well beaten eggs, then mix altogether. Put in buttered dish and steam one hour.

Salmon Dressing.

Cup boiling milk thickened with one teaspoon of corn-starch, tablespoon butter, liquid from salmon, 1 egg. After loaf is steamed, turn out on platter, pour dressing over it and serve.

MRS. MCPHERSON.

COAL

DOES your Coal clunker?
DO you find it dirty ?
DO you Get Perfect Satisfaction?
ONE TRIAL OF OUR

D. L. & W. SCRANTON

Will overcome all your troubles.

WEIGHT AND QUALITY
GUARANTEED.

Phone No. 5.

B. BLAIR & Co.

Crown Lumber Co.

Are prepared to Supply all kinds of

BENDING AND BENT MATERIAL

From the Choicest

White and Red Oak,

ALSO ALL KINDS OF

HICKORY RIMS,

And other choice

BENT GOODS

ORDERS SOLICITED

Factory at G. T. R. and C. P. R. Junction.

THE CROWN LUMBER COMPANY.
Telephone No. 233.

Miscellaneous

MUSTARD PICKLES

Half peck cucumbers, 1-4 peck small onions, 2 cauliflowers 12 green tomatoes, 4 green peppers, 2 bunches celery, cut all into small pieces, excepting the onions. Sprinkle with salt and let stand 36 hours. Drain and cover with dressing made as follows:—2 lbs. brown sugar, 4 oz. mustard, cup flour, 2 oz. curry powder, 3 quarts cider vinegar, 1 oz. tumeric, add sugar to vinegar and boil, mix flour, mustard and powders in a little cold vinegar, add to boiling vinegar. Boil 20 minutes and pour over pickles.

MRS. J. SECOR.

CORN SALAD

Dozen ears of corn, large head of cabbage, 2 cups brown sugar, half gallon vinegar, tablespoon tumeric, 4 tablespoons salt, 10c glass mixed mustard. Chop corn fine, cook first, cut cabbage fine. Put corn in vinegar let come to a boil then add cabbage and other things, boil 20 minutes. Bottle.

M. J. ARMSTRONG.

BEET SALAD

Dozen good sized beets boiled till tender, 2 white cabbage (medium size), 2 cups celery, cup grated horse radish, one and a half cups sugar, 2 tablespoons salt, teaspoon cayenne pepper and enough vinegar to cover. Have the beets, cabbage and celery chopped very fine.

MRS. WILLIAM J. BICKERTON.

WALDORF SALAD

2 cups walnuts chopped, 2 cups chopped apples, 2 cups of celery cut in small pieces, 2 cups of oranges cut in cubes, boil walnuts before chopping, cover apples with the salad dressing as soon as chopped, then mix all and cover with salad dressing. Serve on lettuce leaves or in orange shell, serve a teaspoon of whipped cream on top of each.

MISS STANLEY.

When you have eaten some cooking made from any of these recipes, which has a tendency to make you look pleasant, call at ROUNDS' STUDIO and have that pleasant look photographed. Pleasant looks sometimes fade, but ROUNDS' PHOTOS NEVER FADE.



RECEPTION ROOM OF ROUNDS' STUDIO ON GROUND FLOOR, WOODSTOCK

HUNGARIAN SALAD

Pound of walnuts, five large apples, three heads of celery, cut not too fine with a silver knife. Mix thoroughly with a mayonnaise dressing.

E. M. B.

TOMATO AND CUCUMBER SALAD

Scald and peel four large tomatoes, cut them in halves and remove the seeds. Cut two cucumbers into quarter inch slices, soak them in cold water. Drain and cut the cucumbers into small dice, macerate with a French dressing, add half a small onion chopped very fine, fill tomatoes with the mixture, when ready to serve place on lettuce leaves.

H. M.

TOMATO SALAD

Peck ripe tomatoes (peeled), 10 large onions (cut fine), 2 cups salt, mix and let stand all night, then drain and add 4 red peppers cut fine, 4 large bunches of celery cut fine, 4 cups sugar, 2 tablespoons cinnamon, 2 tablespoons cloves, tablespoon black pepper, teaspoon red pepper, teaspoon allspice, 2 quarts vinegar. Mix thoroughly and put in sealers.

MRS. JENKINS.

TOMATO SALAD

Peel and put on ice to chill as many medium sized tomatoes as you may require. Peel and chop some tart apples, also chop the same amount of celery and drop into salted water. When ready to serve scoop centre from tomatoes, wipe apples and celery dry. Add an equal portion of walnut meat. Mix with salad dressing and put into tomatoes. Put a spoonful of salad dressing on top. Garnish with parsley and serve on lettuce leaves.

MRS. JAMES G. WALLACE.

TEA BISCUITS

3 cups flour, 3 teaspoons baking powder, pinch of salt, one egg beat in a cup, fill it up with sour cream or milk.

MRS. MEARNS.

SALAD DRESSING

2 eggs, 6 tablespoons vinegar, 5 heaping teaspoons sugar dissolved in vinegar, 1-4 teaspoon mustard, 1-4 teaspoon pepper, 1-2 teaspoon salt (blended.) Heat vinegar and sugar until hot. Beat eggs until very light. Pour hot vinegar into eggs stirring all the time. Add small piece of butter, cook over boiling water until sauce has thickened. Remove from stove, stir and add seasoning. Before using add whipped cream equal to its own measure.

MRS. CONSTABLE.

POTATOE CAKES

One sifter of flour, 5 medium potatoes (cold boiled), tea-spoon salt, 4 teaspoons baking powder, half cup lard and butter (mixed), enough cold water to mix well, use medium size cake cutter, bake in quick oven.

MRS. McCLENEGHAN.

TOMATO CREAM TOAST

Melt three tablespoons butter, cook in it a heaping tea-spoon of flour, add slowly one cup and a half of stewed strained tomatoes. Place the vessel in hot water and add one-fourth teaspoon soda, half teaspoon salt, a dash of cayenne and half cup of thin cream. Allow to heat and pour a little over each of slices of toasted bread, a sprinkle of finely chopped parsley may be added.

MRS. KIRTON.

HARD TIMES OMELET

Soak one cup fine bread crumbs in two-thirds of a cup of sweet milk. Beat till quite smooth and free from lumps. Add the yolks of two eggs, beating them in one at a time. Half a cup of grated cheese and a little pepper and salt. Then fold in the stiffly beaten whites of the eggs. Pour into a buttered dish and bake in a moderate oven till set.

MRS. A. S. BALL

FRUIT SCONES

5 1-2 cups flour, half cup butter, cup sugar, cup currants, cup milk, 2 eggs, 2 teaspoons cream tartar, 2 small teaspoons soda, half teaspoon salt. Bake in quick oven. MRS. RISK.

BREAD CRUMB PANCAKES

2 cups bread crumbs (fine), 2 cups sweet milk, 2 eggs beaten separately, tablespoon melted butter, cup flour, 2 teaspoons baking powder, half teaspoon salt. Soak crumbs in milk until soft, beat to a paste, add butter, then eggs and flour baking powder and salt, sifted together, cook on a hot greased griddle, serve with maple syrup. MRS. E. B. TERRYBERRY.

FRUIT PUNCH

One pine-apple (chopped), 3 cups granulated sugar, boil 20 minutes and strain through cloth. Add juice of 4 lemons, juice of 4 oranges, let come to a boil and strain again. Three tablespoons to a glass of water. MRS. W. O. MILLER.

SHREDDED WHEAT BISCUIT FOR BREAKFAST

Warm the biscuit in the oven to restore crispness, don't burn; pour hot milk over it, dipping the milk over it until the shreds are swollen, then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

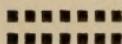
SHREDDED WHEAT OYSTER, Meat or Vegetable Patties.

Cut ablong cavity in top of biscuit, remove top carefully and all Inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables or meats may also be used.

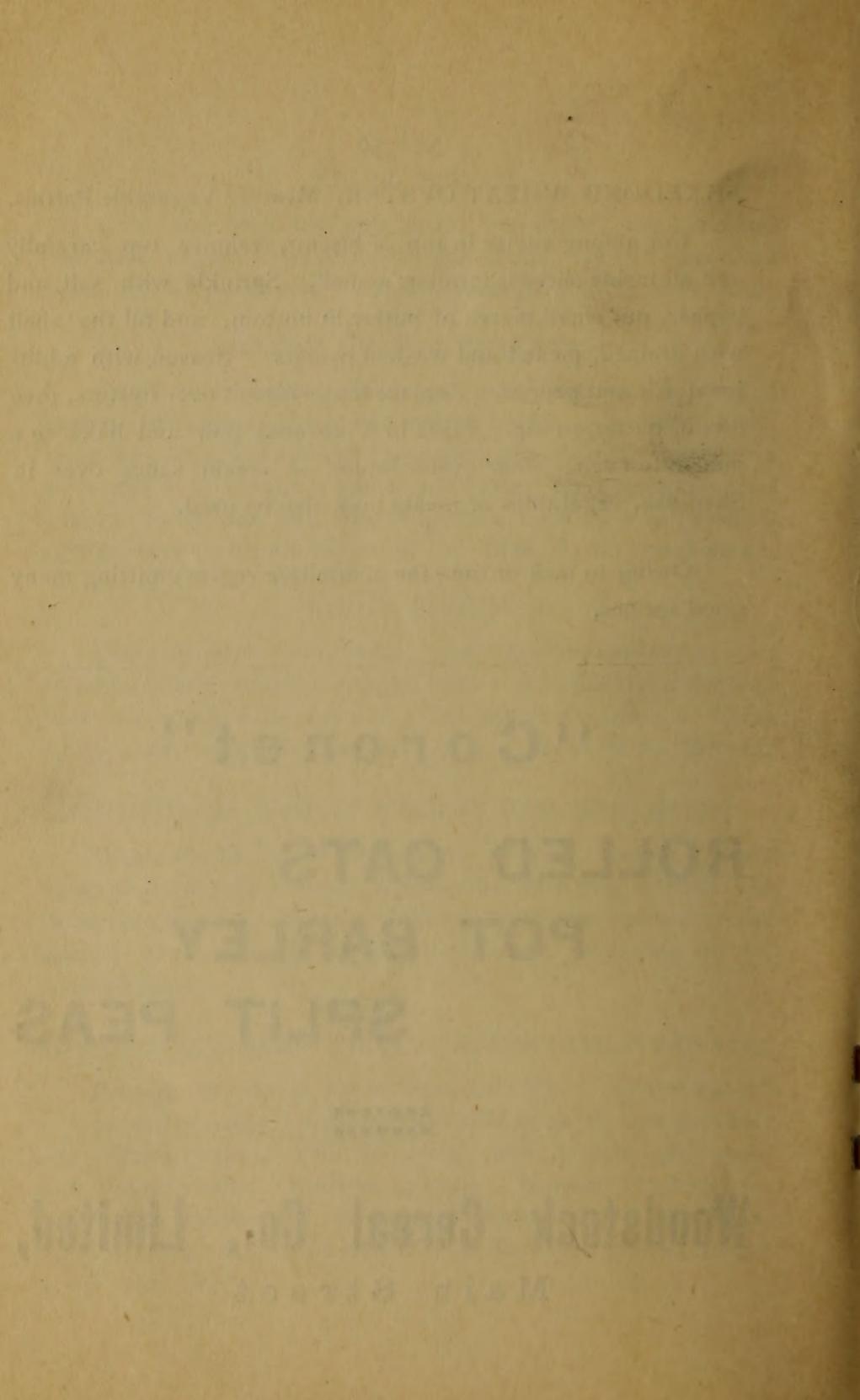
Owing to lack of time the committee regret omitting many good recipes.

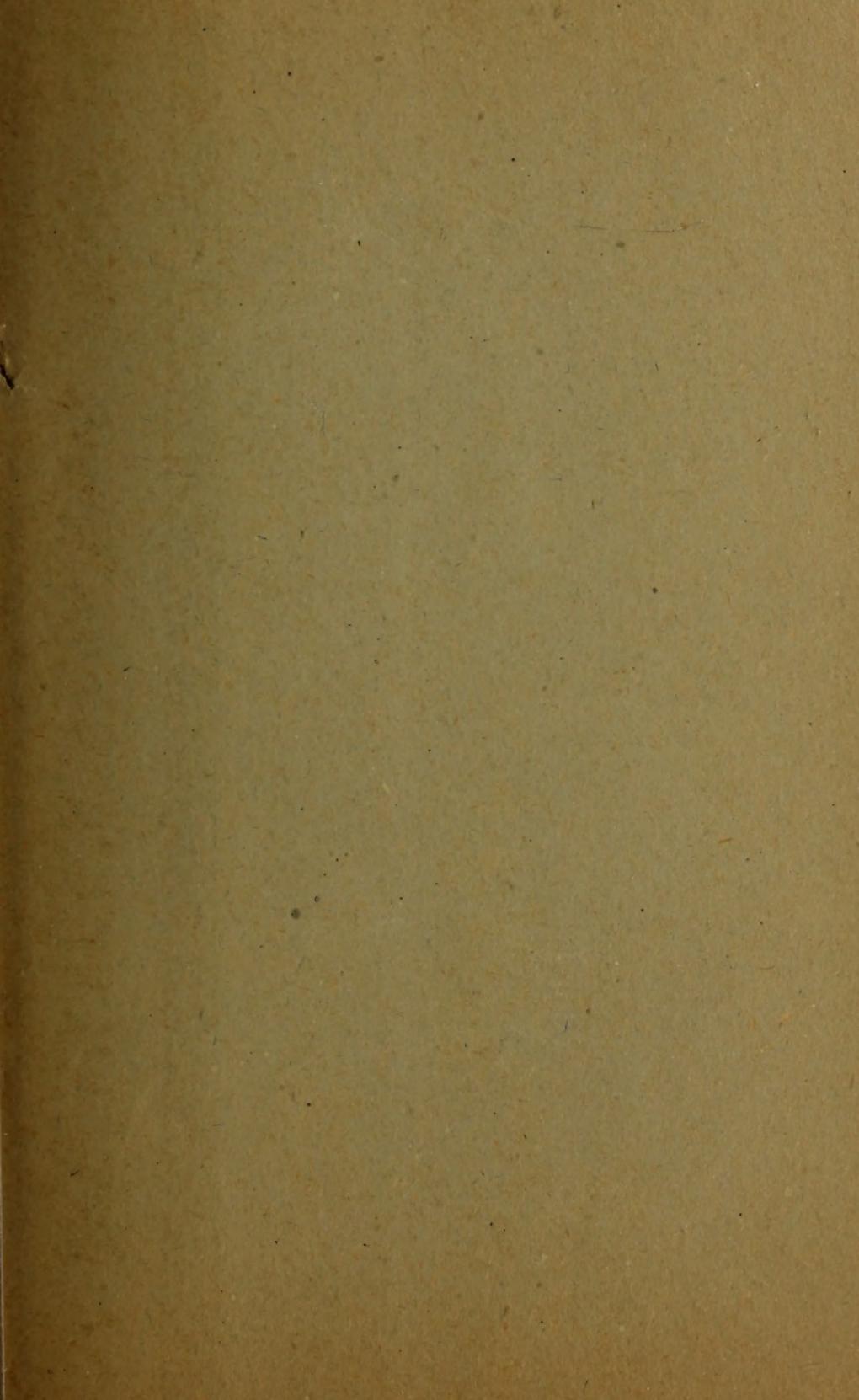
“Coronet”

**ROLLED OATS
POT BARLEY
SPLIT PEAS**



**Woodstock Cereal Co., Limited,
Main Street**





THE
Molsons Bank

Incorporated 1855.

Capital paid up	-	\$3,500,000
Rest Fund	-	\$3,500,000

Has 65 Branches in Canada, and Agents and Correspondents in all the Principal Cities in the World.

A General Banking Business Transacted.

SAVINGS BANK DEPARTMENT at all Branches.

Interest allowed at highest current rate.

Woodstock Branch, E. W. WAUD, Man'gr.

